

In the Claims

Please amend claim 34 as follows. Please cancel claims 1-24.

Claims 1-24 (canceled)

25. (original) A method for stabilizing protein in an aqueous acidic liquid comprising mixing a hydrated protein material and a protein stabilizing agent comprised of a high methoxyl pectin and a propylene glycol alginate in an aqueous acidic liquid having a pH of from 3.0 to 5.5.

26. (original) The method of claim 25 wherein:

 said protein material is hydrated in an aqueous liquid having a pH greater than 5.5 or less than 3.0 prior to mixing said protein material in said aqueous acidic liquid having a pH of from 3.0 to 5.5; and

 after said protein material is hydrated in said aqueous liquid having a pH of greater than 5.5 or less than 3.0 the pH of said aqueous liquid is adjusted to a pH of from 3.0 to 5.5 to form said aqueous acidic liquid.

27. (original) The method of claim 26 wherein at least one of said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent is mixed with said protein material in said aqueous liquid having a pH of greater than 5.5 or less than 3.0 prior to being mixed in said aqueous acidic liquid having a pH of from 3.0 to 5.5.

28. (original) The method of claim 25 wherein said protein material is selected from the group consisting of soy protein isolate and casein.

29. (original) The method of claim 25 wherein said high methoxyl pectin and said propylene glycol alginate of said protein stabilizing agent are mixed in said aqueous acidic liquid in a ratio of from 0.5:1 to 3.5:1 high methoxyl pectin to propylene glycol alginate, by weight.

30. (original) The method of claim 25 wherein said protein stabilizing agent mixed in said aqueous acidic liquid is present in said aqueous acidic liquid in an amount of from 10% to 70%, by weight, of said protein material in said aqueous acidic liquid.

31. (original) The method of claim 25 wherein said aqueous acidic liquid is a fruit juice or a vegetable juice.

33. (original) A method of forming a stable suspension of protein material in an acidic juice comprising:

hydrating a protein material; and
contacting said hydrated protein material in an acidic juice or an aqueous acidic solution containing a juice concentrate with an amount of a protein stabilizing agent effective to stabilize said protein in said juice or aqueous solution containing a juice concentrate, wherein said protein stabilizing agent is comprised of high methoxyl pectin and propylene glycol alginate.

34. (currently amended) The method of claim 33 34 wherein said protein stabilizing agent is contacted with said protein material prior to suspending said protein material in said juice or said aqueous solution containing a juice concentrate.

35. (original) The method of claim 33 wherein said protein stabilizing agent is contacted with said protein material simultaneously with suspension of said protein material in said juice or said aqueous solution containing a juice concentrate.

36. (original) The method of claim 33 wherein said high methoxyl pectin and said propylene glycol alginate are present in said protein stabilizing agent in a ratio of from 0.5:1 to 3.5:1, by weight, of high methoxyl pectin to propylene glycol alginate.

37. (original) The method of claim 36 wherein said amount of protein stabilizing agent effective to stabilize said protein material in said juice or said aqueous solution

containing a juice concentrate is from 0.1:1 to 0.7:1, by weight, of said protein stabilizing agent to said protein material.

38. (original) The method of claim 33 wherein said amount of protein stabilizing agent effective to stabilize said protein material in said juice or said aqueous solution containing a juice concentrate is from 0.1:1 to 0.7:1, by weight, of said protein stabilizing agent to said protein material.

39. (original) The method of claim 33 wherein said juice is a fruit juice.

40. (original) The method of claim 33 wherein said juice is a vegetable juice.

41. (original) The method of claim 33 wherein said protein material and said stabilizing agent are contacted by blending said protein material and said stabilizing agent together.

42. (original) The method of claim 33 wherein said protein material and said high methoxyl pectin and propylene glycol alginate are contacted by hydrating said protein material together with said high methoxyl pectin and said propylene glycol alginate and co-drying said protein material, said high methoxyl pectin, and said propylene glycol alginate to form a dry complex of said protein material with said high methoxyl pectin and said propylene glycol alginate.